## (12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

## (19) World Intellectual Property Organization International Bureau





(43) International Publication Date 11 August 2005 (11.08.2005)

**PCT** 

## (10) International Publication Number WO 2005/072535 A1

- (51) International Patent Classification7: A23F 5/46, 5/00
- (21) International Application Number:

PCT/F12005/000052

- (22) International Filing Date: 27 January 2005 (27.01.2005)
- (25) Filing Language:

English

(26) Publication Language:

English

(30) Priority Data: 20040119

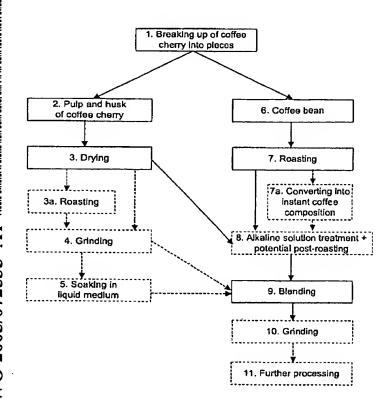
28 January 2004 (28.01.2004) FI

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- (81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO,

[Continued on next page]

(54) Title: COFFEE COMPOSITION AND METHOD OF MAKING THE SAME



(57) Abstract: The invention relates to a method for making a coffee composition, the method comprising separating coffee beans from the pulp and husk of a coffee cherry, roasting the coffee beans, and adding dried pulp and/or husk of the coffee cherry to the roasted coffee beans. The invention also relates to a coffee composition comprising roasted coffee beans and pulp of a coffee cherry and/or husk of a coffee cherry. The invention further relates to a coffee beverage comprising a coffee composition of the invention, and to the use of pulp and/or husk of a coffee cherry to modify the taste of a coffee composition made of coffee beans.

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